



CONSTANTIA
GLEN

CONSTANTIA GLEN THREE 2008

HARVEST

Winter 2007 was just what the doctor ordered with copious rain and cold from May, early in the season, which boded well for even budding. Continued rain in spring was accompanied by cooler than usual temperatures - the cool soil temperatures delaying start of root growth. Early summer was still cool which delayed growth. Wind on our side of the Peninsula mountain chain was contrasted by high humidity with a few heavy showers in Constantia. February, usually the hottest month, was very cool; March was much drier and hot and all this resulted in great ripening for our reds grapes with wonderful expression of dark berry aromas and flavours with finely structured tannins.

COLOUR

Dark crimson with a russet rim. A deep and rich colouring with the slightest graduation. Clear and bright.

NOSE

The bouquet offers a refined mineral and subtle oak background that is accentuated with ash, dark chocolate and classic cedar tones. The nose is complex and shows underpinnings of the three expressive Bordeaux varieties with aromas of pencil shavings and blackberries. A deeply complex offering.

PALATE

The mix of sweet black fruits on the nose follows through to the palate and is underpinned by bilberry and red cherry freshness. There is an excellent weight of fruit on the palate that is rich and ripe and echoes an abundance of red fruits giving freshness. The balance between richness and freshness is exceptional and the fruit flavours long with the oak in the background giving just a hint of spice.

TECHNICAL DATA

57 % Merlot, 28% Cabernet Sauvignon and 15 % Cabernet Franc aged in 70 % new French Oak for 16 months. Bottled on the 26th of November 2009 after a light egg-white fining and filtration. 4 French coopers used in the maturation – Francois Freres, Seguin Moreau, Taransaud and Boutes. A fresh, modern interpretation of a classic Medoc, it is a wine that will impress in its youth and offer much complexity as it ages over the next 5 -8 years.

Alcohol – 14.44%

Residual Sugar – 2.2 g/l

Titrateable Acidity – 5.6 g/l

pH – 3.76

FOOD PAIRING

Venison medallion marinated in olive oil, orange zest, sage, pepper, and juniper berries – pan fried and served with herb buttered potatoes. Rosemary grilled lamb chops prepared rare with cherry tomatoes warmed in a savoury balsamic reduction. Tea smoked duck breast with oven roasted pears and a blackberry jus.

